

FALL FRUIT PIZZAS



Total Time: 25 minutes



Yield: 1 pizza
Servings: 4

Ingredients:

8 ounces low-fat cream cheese, softened
8 ounces vanilla greek yogurt
1 tsp cinnamon
1 tbsp honey
Red food dye
Yellow food dye
1 green apple
1 red apple
1 pear
½ cup pretzel sticks
½ cup raisin granola
2, 6-inch whole wheat pitas

Instructions:

1. Whip cream cheese with a hand mixer until softened. Add yogurt, honey, and cinnamon, and combine until smooth and creamy.
2. Add red and yellow food dye dropwise. Mix until uniformly orange.
3. Cut the whole wheat pitas in half widthwise so that they are half as thick as before. Toast until light brown and slightly crunchy.
4. Wash apples and pears. Cut apples into disks, core, and then cut into a variety of shapes (triangles for teeth, circles for eyes, sticks for hair, etc.*).
5. Spread about 2 tablespoons of cream cheese yogurt sauce onto one toasted pita half. Add toppings as desired.
6. Using a knife, cut into 4 to 6 pieces and enjoy!

